

## PETITS PLATS A PATAGER

**PAIN AU LEVAIN** - 6,5  
*sourdough bread served with radishes  
and sel de Guérande butter*

**CREVETTES** - 12,5  
*shrimps with cocktail sauce*

**COQUILLAGES SAUTÉ** - 15,5  
*stewed shells with lemon and butter*

**RILLETES DE CANARD** - 12  
*duck rillettes with sourdough toast and pickles*

**COMTÉ ET JAMBON** - 13  
*plate comte and ham*

**PLATEAU CHARCUTERIE** - 16,5  
*selection of cured meats with Amsterdam  
pickles and sourdough toast*

## ENTRÉES

**OEUFS DUR MAYONNAISE** - 4,5  
*eggs with mayonnaise and anchovy fritters  
supplement Bearii caviar + 12,5*

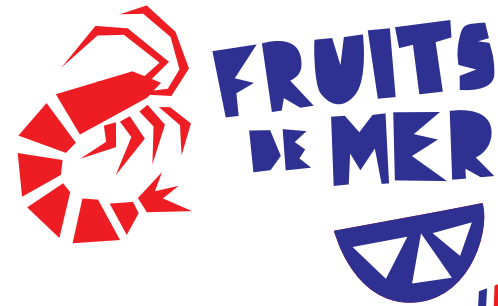
**ESCARGOTS GRATINÉS** - 13  
*6 gratinated snails with herb butter*

**TARTARE DE  
BOEUF CLASSIQUE 80GR** - 14,5  
*classic steak tartare served with croutons*

**THON ET BRIOCHE** - 15  
*tuna tartare with leek-mayonnaise  
and nori, served on brioche*

**PATÉ DE VEAU** - 14  
*veal paté with cornichons and brioche*

**POIREAUX AUX VINAIGRETTE «V»** - 11  
*slowcooked leek, balsamico vinaigrette,  
egg and fried capers*



**HÛITRES** - 4,5 p.s  
*Fine de Claire oester met  
mignonette and lemon*

**PLATEAU DE FRUITS DE  
MER CLASSIQUE**  
*platter with crustaceans and shellfish:  
fine de claire oyster, shrimps, North  
Sea Crab, langoustines, different  
kind of clams served on ice with  
mignonette, cocktail sauce and lemon*

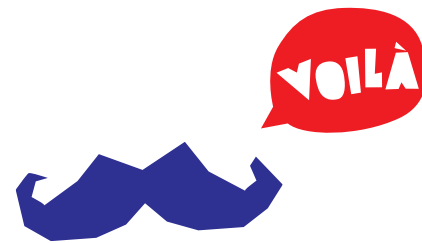
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## SOUP ET SALADES

**SALADE NIÇOISE** - 18,5  
*freshly roasted tuna, soft-boiled egg,  
black olives, green beans and baby potato*

**CAESAR SALADE** - 18,5  
*crispy chicken, bacon, parmesan,  
poached egg and croutons*

**BOUILLABAISSSE** - 17,5  
*richly filled fish soup with rouille, gruyère  
and croutons*



## PLATS

*check 'supplements' for side dishes*

**PLAT DE LA SEMAINE** - 21,5  
*dish of the week*

**POUSSIN** - 21,5  
*spring chicken served with chicken  
gravy and le French fries*

**RATATOUILLE PROVENCAL «V»** - 17  
*with tomato - bell pepper sauce and crispy parmesan*

**VOL AU VENT A LA JARDINIÈRE «V»** - 18,5  
*seasonal vegetable ragout with puff  
pastry and green salad*

**POISSON DU MOMENT** 23,5  
*fish of the moment, potato rosti, cherry tomato,  
sauce vierge and garlic beurre blanc*

**BAR DE MER - POUR DEUX** - 50  
*butterfly seabass sautéed in butter with  
capers, parsley and chervil - for two*

## STEAK FRITES

*served with pepper-or bearnaise sauce  
and le French fries*

**TARTARE DE BOEUF  
CLASSIQUE** - 21,5

**STEAK** - 22,5  
*180 gram*

**ENTRECÔTE** - 27,5  
*200 gram*

**RIBEYE** - 60  
*500 gram, voor 2 pers.*



## SUPPLEMENTS

**LE FRENCH FRITES «V»** - 5,5  
*fries with mayonnaise*

**SALADE VERTE «V»** - 5,5  
*head lettuce with mustard vinaigrette*

**SPINACH «V»** - 6,5  
*baked spinach with lemon  
and parmesan cheese*

**GREEN VEGETABLES** - 6  
*with lemon and butter*

## DESSERTS ET FROMAGE

**CRÈME BRÛLÉE POUR DEUX** - 12,5  
*crème brûlée to share*

**MADELEINES** - 9,5  
*with cremé anglaise and strawberries*

**TARTE TATIN CHAUD** - 10,5  
*tarte tatin with Calvados caramel and  
vanilla ice cream*

**ASSIETTE DE FROMAGES «V»** - 14,5  
*selection of French cheeses from Fromagerie  
Kef served with grapes and toast*

## LE FRENCH CAFÉ

**LE FRENCH COFFEE** - 9,5  
*Grand Marnier, coffee and cream*

**ESPRESSO MARTINI** - 13,5  
*espresso, Ketel One vodka,  
Kahlúa and Grand Marnier*

**CAFÉ AMORE** - 13  
*Amaretto, cognac, coffee and cream*

ALLERGIES OR SPECIAL DIETARY REQUIREMENTS? PLEASE LET US KNOW.

«V» VEGETARIAN